Falafel

Ingredients:

- **1 cup** dried chickpeas
- **5 cups** water
- **1 tsp** baking soda
- **1 tsp** salt
- **1 tsp** cumin seeds
- **1 tsp** coriander
- **1** onion, quartered
- **2 tbsp** minced parsley
- **2 cloves** garlic, mashed
- **1 tbsp** lemon juice
- freshly ground black pepper
- pinch chili pepper
- vegetable oil for deep frying

Soak chickpeas for 24 hours in water, then drain them. Run chickpeas and remaining ingredients except oil through a meat grinder. Mix together with a fork until mixture is loose and crumbly. Pour two inches of oil into a wok or pan for deep frying and set over medium-low heat. Oil should be 350-375 °F.

While oil is heating, shape the first batch. Use a generous spoonful and shape a patty about 2.5 inches across and ¾ inches thick. Slide into oil and fry about four minutes, turning at least once. Remove with a slotted spoon and drain on paper towels. Serve with pita bread and salads.

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